



MAS RODÓ MERLOT

D.O Penedés (Alts d'Ancosa)

Type of Wine: Aged red Wine. 12m in barrel, 24m in bottle

Varieties: 100% Merlot Soil: Calcareous Sandy Yield by hectarea: 5,000 kg

Harvest: Early October, manual vintage

Cork: 49x24

Capsule: 60x31 black complex

Fermentation: Inox tanks, temperature controlled.

Alcohol content: 14.5 % vol.

Tasting Notes: Vivacious cherry high cape. Structured and

complex aroma, notes of red fruits, liquorice and

undergrowth. Pleasant taste, with ripe fruit tannins well-combined with oak, balanced acidity and long aftertaste.

Pairing:

Red and white meat, all kinds of pasta and vegetable stews, iberian products and cheeses.

Recommended serving temperature: 16 to 18 º C

